



Country Tavern



RESTAURANT • PUB • FUNCTION ROOMS

Route 101A • 452 Amherst Street • Nashua, NH
603.889.5871 • countrytavern.org

Starters



Jonah Crab Cakes

Homemade crab cakes lightly fried, served with a red pepper basil aioli 9.50

Potato Skin Wedges

Deep-fried potato skin wedges topped with mozzarella cheese, bacon bits and scallions. Served with sour cream 8.50

Baked Stuffed Mushrooms

Fresh mushrooms filled with our famous crabmeat stuffing and topped with provolone cheese 7.95

Boneless Chicken Tenders

Select your favorite: buffalo style, BBQ style or plain 8.95

Shepherd Rolls

Homemade egg rolls with potato, beef, corn and Gouda cheese with dipping gravy 8.95

Shrimp Mary

Four chilled jumbo shrimp served with our homemade Bloody Mary cocktail sauce 9.50

Escargot

Mushroom caps, snails and garlic butter with Swiss and provolone cheeses 9.25

Tavern Homemade Meatballs

Two fresh ground beef and hot sausage meatballs with mozzarella cheese and special spices, topped with marinara, grated and shredded parmesan cheese 6.95

Steak and Cheese Egg Rolls

Homemade egg rolls with shaved prime rib, monetary jack, cheddar cheese, onions and peppers served with avocado ranch for dipping 8.95



Farmer's Bruschetta

A fresh blend of Roma tomatoes, homemade pesto and mozzarella cheese on toasted garlic bread 7.75

Tavern Nachos

Homemade chips, melted cheddar jack cheese with lettuce, tomato, guacamole, sour cream and jalapeños 7.95, add ground beef, chili or chicken 10.75

Mozzarella Sticks

Served with our homemade marinara dipping sauce 7.50

Guacamole Dip

Served with crispy tortilla chips in a toasted bread bowl 6.95

Brussel Sprouts

Sautéed with shallots, garlic and bacon topped with melted parmesan cheese 7.95

Tavern Pretzel Nuggets

Served with our spicy mustard sauce 7.95

FLATBREAD

Basil, Pesto and Melted Gouda

7.50

BBQ Chicken

8.50

Marinated Tomato and Mozzarella

7.95

SOUPS

Soup du Jour

Cup 2.25 Bowl 2.95

Cajun Seafood Chowder

Cup 3.25 Bowl 4.25

French Onion Soup

With Swiss and provolone cheeses 5.95

Crock O'Chili

With melted cheddar jack and nacho chips 8.95

TAVERN TOTS

Bacon and Cheddar

8.25

Chili, Cheese and Jalapeño

8.95

Nacho Style

With chili, cheese, lettuce, tomato, jalapeno, guacamole and sour cream 9.95

Join us Wednesdays for \$5 appetizers (dine-in)

Salads



Southwestern Chop Salad

A bed of fresh salad greens topped with diced chicken, black beans, corn, tomato, guacamole, sour cream and chipotle ranch dressing 13.95

Oriental Chicken Salad

Romaine, chicken, Mandarin oranges, almonds, shredded carrot, & scallions. Garnished with our crispy fried onions. Side oriental dressing 12.95

Mixed Field Greens Salad

Seasonal greens, choice of dressing
Small 5.75 Large 8.75

Caesar Salad

Fresh romaine, Romano cheese with croutons tossed in our homemade Caesar dressing
Small 6.25 Large 9.25
Add grilled chicken or shrimp 4

Salmon Caesar Salad

Our freshly tossed Caesar salad topped with baked Atlantic salmon 18.95

Sandwiches



Served with choice of Tavern Baked Beans, cole slaw, crispy French fries or fried potato wedges
Substitute Tavern Tots, add .95

Chicken Caesar Wrap

Marinated chicken tossed with fresh romaine in our Caesar dressing, served in a whole wheat wrap 10.50

Chicken Sandwich

Grilled chicken breast with bacon, Swiss cheese, our red pepper basil aioli, served with lettuce and tomato on a toasted brioche roll 11.25

Tavern BLT

BLT loaded with lettuce, tomato and eight bacon strips, served on our toasted Tuscan bread 12.75

California Chicken Sandwich

Grilled chicken breast topped with guacamole, tomato, pepper jack cheese and bacon with a chipotle, avocado and lime spread 11.75

Tavern Grilled Cheese

Made three-ways – choose yours! Tomato soup for dipping

Unleaded

Just cheese with Tuscan bread served with Tomato soup dip 9.95

Standard

Muenster cheese, dill pickles, caramelized onion and Dijon mustard on our Tuscan bread 11.50

Premium

Add shredded short ribs to our standard grilled cheese 12.50

French Dip

Sliced roast beef and melted Swiss on garlic French bread au jus dip 13.25

Tavern Version Monte Cristo

Crusted white bread, ham, swiss cheese and dijonaise then dipped in egg batter and cooked like French toast
WOW YUM
13.50

Tanked Fish Sandwich

Fresh haddock fried in our local beer-batter, served with lettuce on a toasted brioche roll 13.75

Chicken Parmesan Sandwich

Breaded chicken breast with marinara and provolone cheese on garlic bread 11.95

Build a Burger \$10.²⁵



Our ground beef patties are fresh hand-formed half-pounders. All of our burgers are served on a fresh toasted brioche roll with a pickle wedge. Served with choice of Tavern Baked Beans, cole slaw, crispy French fries or fried potato wedges
Substitute Tavern Tots, add .95

Choose your style:

Tavern Meatloaf Burger
Tavern Burger
Black Bean Veggie Burger

Add a cheese:

Cheddar, American, pepper jack, muenster, Swiss, Gouda, provolone or gorgonzola

Add your toppings:

Lettuce, tomato, fried onion, sweet pickle chips or sautéed mushrooms
Add guacamole or bacon strips for .70 each

Comfort Food



Braised Short Ribs

Boneless, marinated, slow-cooked
short ribs with Tavern
Mashed Potatoes 17.95

Tavern Meatloaf

Our homemade meatloaf served with
Tavern Mashed Potatoes 16.50

Penne Chicken Broccoli Alfredo

Tossed in our creamy
alfredo sauce 15.95

Tavern Mac and Cheese

Elbow macaroni and our special
blend of cheeses:
Plain 13.95
Shredded short ribs 16.95
Maine lobster 19.95

Half Rack Baby Back Ribs

Slow cooked and basted in our
house BBQ sauce, served with fries
or potato wedges 15.95

Penne and Homemade Meatballs

Served with marinara and garlic bread 15.95

Shrimp or Fish Tacos (2)

Baby shrimp tossed in spicy bang bang sauce
served in a warm tortilla with spicy cole slaw,
shredded Havarti cheese topped with cilantro
OR

fresh seasoned haddock
served in a warm tortilla with spicy cole slaw,
shredded Havarti, diced tomato topped
with scallions, served with
choice of side 13.00

Dinner Entrées



All non-pasta entrées are served with today's fresh vegetable selection and your choice of side. Add a garden salad for \$1.95 or a tossed Caesar salad for \$2.95 to any entrée. Sorry, no substitutions.

THE PEN

Chicken Elizabeth

Named for our resident ghost - sautéed chicken with carrots, asparagus, leeks, prosciutto and grape tomatoes tossed in a white wine pesto sauce with fettuccine 19

Buttermilk Pan-Fried Chicken

Buttermilk chicken medallions pan fried in Panko bread crumbs with a sherry cream sauce 20

Chicken Parmesan

Pan-fried chicken topped with marinara and provolone cheese plus linguini tossed in marinara, served with garlic bread 19

Panko Crusted Chicken Cordon Bleu

Panko crusted chicken layered with ham and melted swiss topped with chicken gravy 20

THE RANCH

NY Sirloin Strip Steak

Choice 14 oz. New York sirloin grilled to perfection 23

Filet Mignon

Hand-cut 8 oz. tenderloin with béarnaise sauce 27

Cowboy Steak

Hand-cut 12 oz. grilled rib eye 22

Oscar me! Top one of our steaks with asparagus, lobster meat and béarnaise sauce, add 3.50

Sirloin Gorgonzola

Our grilled New York sirloin topped with a crispy bacon Gorgonzola cream sauce 25

The Rodeo

Our 8 oz. top sirloin grilled and topped with a Gorgonzola garlic butter with Tavern mashed potatoes 20

PASTA

Seafood Fettuccine

Scallops and shrimp tossed with fettuccine in a Parmesan cream sauce, topped with grated Romano cheese 22

Roasted Wild Mushroom Ravioli

Portobello and crimini mushroom ravioli sautéed in a black pepper and mushroom cream sauce, topped with grated Romano cheese 18

THE SEA

Sticky Shrimp with Garlic Honey

Sautéed shrimp with garlic, honey, olive oil and soy glaze with sprinkled green onion, served over rice 21

Baked Salmon

Fresh filet of baked salmon with a pineapple habanero chutney 20

Seafood Sampler

Fresh scallops, lobster, haddock and shrimp baked en casserole with butter, wine and seasoned cracker crumbs 23

Fried or Baked Haddock

Fresh filet of haddock fried in our local beer batter or baked with our seasoned cracker crumbs 20

SURF & TURF

Sirloin and Crab Cakes

Our grilled top sirloin with two of our homemade Jonah crab cakes 25

Filet and Scallops

Our hand-cut filet mignon with Cajun pan-seared scallops 29

Sirloin and Shrimp

Grilled top sirloin with three grilled garlic shrimp 23